

Green Bean Casserole

Baking Time: 50 minutes

Total Time: 120 minutes

Servings: 8 Servings

Crunchy Onion Bites Ingredients

- 1/3 White Onion (thinly sliced & chopped)
- 2 Eggs
- ½ cup All-Purpose Flour
- 2 tbsp. Panko Bread Crumbs
- 1 tsp. Salt

Green Bean Casserole Ingredients

- 1 pkg. (16 oz.) Frozen Green Beans (thaw beforehand)
- 8 oz. Crimini Mushrooms
- 1/3 White Onion (thinly sliced)
- 1 large Garlic Clove (chopped)
- 2 tbsp. All-Purpose Flour
- 1 cup organic Vegetable Broth
- 1 cup Half & Half
- 3 tbsp. Butter
- 1 tsp. Paprika
- ¼ tsp. Nutmeg
- 1 tbsp. Salt

Instructions

1. Preheat oven at 475 degrees F.
2. Crunchy Onion Bites: Combine onion, flour, panko bread crumbs, salt, and eggs in small mixing bowl. Stir well. Spread onto aluminum foil-covered baking sheet (spray with nonstick cooking spray). Bake for approximately 20 minutes (turn halfway through). Remove and set aside.
3. Add butter to stovetop pan on medium heat. Sauté onion and mushrooms for approximately 10 minutes (or until onion is translucent). Add garlic at the 6-minute mark.
4. Add green beans to stovetop pan. Sauté for another 8 minutes.
5. Add flour, nutmeg, paprika, and salt to pan. Stir. Add vegetable broth. Stir.
6. Turn heat to low and add half & half. Stir well. Continue to stir and heat on low for approximately 5 to 8 minutes.
7. Pour mixture into casserole dish.
8. Bake at 350 degrees F for 30 minutes.
9. Smash the crunchy onion bites into small pieces. Add atop the green bean casserole dish at the 20-minute mark.
10. Remove and serve!